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INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

<b>(51) International Patent Classification <sup>7</sup> :</b> <b>C12N 1/20, 1/04 // (C12N 1/20, C12R 1:46)</b>		<b>A1</b>	<b>(11) International Publication Number:</b> <b>WO 00/05342</b>
			<b>(43) International Publication Date:</b> 3 February 2000 (03.02.00)
<b>(21) International Application Number:</b> PCT/IB99/01430 <b>(22) International Filing Date:</b> 26 July 1999 (26.07.99) <b>(30) Priority Data:</b> 98/09463 24 July 1998 (24.07.98) <b>FR</b> <b>(71) Applicant (for all designated States except US):</b> INSTITUT NATIONAL DE LA RECHERCHE AGRONOMIQUE [FR/FR]; 147, rue de l'Université, F-75338 Paris Cedex 07 (FR). <b>(72) Inventors; and</b> <b>(75) Inventors/Applicants (for US only):</b> DUWAT, Patrick [FR/FR]; 144, avenue de la République, F-92120 Montrouge (FR). SOURICE, Sophie [FR/FR]; 21, rue Louis Lumière, L'Acacia, F-44000 Nantes (FR). GRUSS, Alexandra [US/FR]; 25, rue Louis Scocard, F-91400 Orsay (FR). <b>(74) Agents:</b> ORES, Béatrice et al.; Cabinet Ores, 6, avenue de Messine, F-75008 Paris (FR).			<b>(81) Designated States:</b> AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZA, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SL, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG).  <b>Published</b> With international search report.
<b>(54) Title:</b> PROCESS FOR PREPARING STARTER CULTURES OF LACTIC ACID BACTERIA			
<b>(57) Abstract</b> <p>The present invention relates to a process for preparing lactic acid bacterial starter cultures, which comprises: culturing at least one strain of lactic acid bacteria under aeration and in an appropriate nutrient medium, in which at least one porphyrin compound is present or is added; harvesting the bacteria at the end of the said culture. The invention also relates to the use of lactic acid bacterial starter cultures obtained according to said process for preparing a fermented product.</p>			